

MENU

We believe in the power of community,
collaborating with local and independent
suppliers to source fresh, quality produce
for our menus.

please select one alternative for each course

SMALL PLATES

DUCK LIVER PARFAIT, KIRCH CHERRY & TOASTED BRIOCHE

HEIRLOOM TOMATO SALAD, ENGLISH MOZZARELLA & BASIL **VG0**

CITRUS CURED STONE BASS, AVOCADO, ANCHO CHILLIES

IBERICO DE BELLOTA, WYE VALLEY GREEN ASPARAGUS & POACHED HEN EGGS **VO**

MAIN PLATES

28 DAY AGED HEREFORD BEEF FILLET, POTATO ROSTI, GREEN PEPPERCORN
SAUCE

PAN ROASTED ATLANTIC HALIBUT, WARM TARTARE, SEA VEGETABLES,
PICKLED CLAMS & AVRUGA CAVIAR

GUINEA FOWL SUPREME, ROSCOFF ONION, WILD GARLIC, PEAS,
PICKLED WALNUT & JUS GRAS

BRITISH SUMMER SQUASH RAVIOLI, BLACK GARLIC & TRUFFLE **VG**

PUDDING PLATES

RASPBERRY PARFAIT, PEACH MELBA SORBET & HIBISCUS **VG**

WHITE CHOCOLATE CRÈME BRÛLÉE, STRAWBERRIES & BASIL **V**

DARK CHOCOLATE & HAZELNUT SPHERE, TONKA BEAN & BANANA ICE CREAM **V**

ARTISAN BRITISH CHEESE SELECTION, CRACKERS & QUINCE JELLY **V**

THREE COURSE SET MENU £85

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note – we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

GF Gluten Free | **V** suitable for vegetarians | **VO** veg option available
VG suitable for vegans | **VG0** vegan option available

Scan here for
allergens &
calories >



THE GALLERY